

Retail Food Establishment Inspection Report

Floyd County Health Department, Telephone:812-948-4726

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Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

			on of each violation is specified in the narrative portion of this	s report.			
Establishm	ent Name	e		Telephone Number	Date of Inspection PERMI (mm/dd/yr)	IT #	
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			umber and street, city, state, zip code)		12/23/2019 19-3	<i>is</i> 7	
345 A	Jun A	15~	For Now Alley IN 4715	646 541 2074			
Owner		4	· ·	Purpose:	Follow-up Release Date		
Owner's A	ddreks	<u>/w/</u>		1. Routine	No TODAY		
Office	uuitss			Follow-up	Summary of Violations:		
Person in C	Charge			3. Complaint	C 42 NC 12 R	4	
DQ.	ж.	علىدا	"that Defo then / Josh Brust	4. Pre-Operational	C NC R_		
Responsibl	e Person'	s E-m	ail	5. Temporary	Menu Type (See back of page)	$\overline{}$	
			•	6. HACCP			
Certified F	ood Mana	iger		7. Other (list)	1_2_3_X_4	5	
12fv	Chn	(3	12/24)				
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"							
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"							
Section#	C/NC	R	Narrative	 -	To Be Corrected		
415	C	R	desure mire droppings on BOH	dulus	Corrected		
294	C	<u></u>	Menund Winn at 10 pm	1-4	Corrected		
245	~ c	R	Obered entire (new stell &	to See	Cornell		
295	عمر _	R	Observed gran bild-up on interior	Sant Heren	Concession	\longrightarrow	
613	-	+	Usunte grun scilatop in interior	of the probability			
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Received by	(name an	d title	printed):	Inspected by (name and title p			
Joshi	ie B	rus	t Server Manager	4 .)	Ingram (EHS)	Ì	
Received by (signature): Inspected by (signature):							
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MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.
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